

2018 – subject to change based on availability



\$90 per person

Pricing Exclusive of Tax & Gratuity & Beverage
Choice of two starters, two entrees and two desserts

First Course

Seared Scallops, Potato Hash, Mangalitsa Pork, Dijon
Or

Baby Arugula Salad

Balsamic Shallots, Rocca Cheese and Aged Sherry Vinaigrette
Or

Squash Agnolotti, Wild Forest Mushrooms, Fennel Purée, Roasted Patty Pan Squash

Main Course

Seared Halibut

Celeriac Purée, Leeks, Fingerling Potatoes, Dijon Essence
Or

Martin's Angus Braised Short Rib

Garlic Potato Purée, Julienne Daikon Radish
Spring Onion, Cilantro, Cabernet Reduction
Or

Roasted Chicken, Gruyère Cheese Potato Cake, Mélange of Vegetables, Lemon Butter

Dessert

Raspberry Mousse

Chambord Sponge, White Chocolate Cremeux, Raspberry Tuile, Raspberry Preserve
Or

Chocolate Bombe

Devils Food Sponge, White Chocolate Cremeux, White Coffee Chantilly

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

2018 – subject to change based on availability

\$100 per person

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Choice of two starters, two entrees and two desserts

First Course

Butter Poached Maine Lobster Ravioli
Sweet Pea Puree, Mélange Spring Vegetables
Or
Mixed Green Salad
Shaved Cucumber, Carrot, Beet, Aged Sherry Vinaigrette
Or
Roulade of Rabbit, Chanterelle Mushrooms
Onions, Dijon Essence

Main Course

Fennel Coriander Crusted Norwegian Salmon
Baby Spinach, Roasted Sherry Tomatoes, Fennel Purée, Balsamic Reduction
Or
Martin's Angus Filet
Potato Gratin, Asparagus, Wild Forest Mushrooms, Cabernet Shallot Jus
Or
Boneless Quail
Wild Rice, Fricassee of Peas and Carrots, Banyuls Sauce

Dessert

Vanilla Bean Cheesecake
Pineapple Sorbet, Spiced Crumble, Dark Rum Sabayon
Or
Marjolaine of Hazelnut Dacquoise, Praline Cream, Marcona Almond Streusel

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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\$115 per person

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Choice of two starters, two entrees and two desserts

First Course

Butter Poached Maine Lobster
Lobster Pappardelle, Seasonal Vegetables, Lobster Cognac Essence
Or
Baby Arugula Salad with Caramelized Shallots
Rocca Cheese, Aged Sherry Vinaigrette
Or
Duck Confit Purses, Fennel Purée, Citrus Emulsion

Main Course

Dover Sole
Crispy Potato, Black Truffles, Chive Beurre Blanc
Or
New Frontier Bison
Morel Mushrooms, Confit Fingerling Potatoes, Madeira Cream Reduction
Or
Lamb Pyramides
Eggplant Purées, Spinach, Cumin Madeira Sauce

Dessert

Devils Food Sponge, Vanilla Bean Chantilly
Cognac Cream, Chocolate Croquant
Or
Apple Tarte Tatin, Speculoos Mousseline, Ginger Crème
Chibouste, Caramelized Feulletine

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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Choice of two starters, two entrees and two desserts

First Course

Scottish Smoked Salmon Carpaccio
Quail Egg, Capers Red Onion, Crème Fraîche
Or
Wild Mushroom Tortellini, Porcini Sauce, Salsify

Second Course

Marcel's Classic Boudin Blanc
Caramelized Apple, Parsnip Purée, Black Mushroom Purée, Apple Gastrique
Or
Grilled Hudson Valley Foie Gras
Macerated Mulberries, Tarragon Mulberry Gel, Toasted Almonds

Main Course

North Sea Turbot Crimini Mushroom, Black Truffles, Soubise
Or
Seared Filet Mignon
Caramelized Onions, Yukon Gold Garlic Potato Purée
Melted Roquefort Cheese, Cabernet Reduction
Or
Breast of Magret Duck
Path Valley Rainbow Chard, Bing Cherries, Charred Plum Puree

Dessert

Hazelnut Profiterole, Pate a Choux, Hazelnut Mousseline
Or
Carrot Cake
Bourbon Sauce, Butter Ginger Carrots
Cassis Gel, Toasted Pecans
Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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\$170 per person- Chef's Tasting-Seven Course

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SAMPLE & SUBJECT TO CHANGE

Chef Wiedmaier to provide final menu 72 hours prior

Seven course dinner subject to seasonality and current availability

Chef Wiedmaier will work with you to customized the menu and

Sommelier, Moez Ben Achour, can assist in with pairing wines.

Amuse Bouche

Butter Poached Maine Lobster

Cauliflower Mousse, Osetra Caviar

First Course

Pan Seared Diver Scallop

Bacon Potato Hash, Chive Oil, Osetra Caviar

Second Course

Filet of Turbot

Potato Chip, Burgundy Truffle, Chive Beurre Blanc

Third Course

Pan Seared La Belle Farm Foie Gras

Belgian Waffle, Blueberry Tarragon Compote

Fourth Course

Marcel's Classic Boudin Blanc

Truffle Mushroom Purée, Honey Cap Mushroom, Madeira Essence

Fifth Course

Martin's Angus Baby Lamb, Pressed Leg & Shoulder Confit

Lamb Sausage, Baby Carrots, Cumin Lamb Jus

Cheese Course

Gougères filled with Epoisses, Apricot Compote

Dessert

Mango & Champagne Gelée, Poached Summer Fruits

Lime and Coconut Crème, Almond Tuille, Lime Gel

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Canapés

(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

Vegetable

- Mushroom Cigarettes \$4
- Roasted Acorn Squash Bisque, Pumpkin Essence \$4
- Marinated Tomato and Basil on Crostini with Parmesan \$4
- Mushroom Duxelles in Mini Vol au Vent \$4
- Goat Cheese Croquettes with Sweet Tomato Chutney \$4
- Roasted Beets, Herbed Pesto, Feta Cheese \$4

Ocean

- Sautéed Gulf Shrimp in Garlic & Thyme \$5
- House Cured Salmon Brochettes, Sesame, Wasabi \$4
- Mini Crab Cakes with Smoked Paprika Aioli \$5
- Shrimp Tempura with Citrus Sauce \$5
- Spicy Tuna Tartare Cone, Avocado Mousse \$5
- Scallop Crudo, Apple and Chili, Yuzu Emulsion \$5
- Salmon Croquettes, Dill, Crème Fraîche \$4
- Cold Maine Lobster with Red Onion & Chive on Brioche \$6
- Rappahannock Oysters, Avocado Mousse, Ossetra Caviar \$7
- Potato Blini Napoleon with Smoked Salmon \$5 (add Ossetra Caviar \$10)

Land

- Lamb Croquettes with Rémooulade Sauce \$4
- Duck Confit on Brioche toast with Blackberry \$4
- Tartar of Filet Mignon on Toasted Brioche \$5
- Boudin Blanc with Caramelized Onions \$5
- Pistachio Crusted Foie Gras Pate, Toasted Baguette \$5
- Foie Gras on Toasted Brioche with Pear Compote \$6

Each platters serves 10-12 guests

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Marcel's Cheese Platter \$150

Variety of French and Domestic Cheeses
Marcona Almonds, California Raisins on the Vine
Sliced Apple, Toasted Baguette

Marcel's Charcuterie Platter \$165

Duck and Foie Gras Pate, Prosciutto de Parma , Soppressotta
Rosetti de Lyon with Quail Eggs and Cornichons

Marcel's Smoked Salmon Platter \$165

Scottish Smoked Salmon, Chives, Red Onion, Crème Fraîche
Diced Eggs, Toast Points, and Potato Blinis

Marcel's Caviar Service

Petrossian Washington State Organic White Sturgeon Caviar \$140

Petrossian Royal Shassetra Caviar \$150

Royal Siberian Ossetra, Russia \$ 170

**Caviar Served With Red Onion, Chive,
Chopped Egg, Capers, Blinis and Toast Points**

Petit Fours

(Minimum Order of Twenty of Each Selected Item, \$5 per Piece)

Espresso Latte Macaron

Grand Marnier Truffle

Lemon Tart

Passion Meringue Tart, Passion Curd, Toasted Meringue, Sable Breton

Pecan Squares with Bourbon Chantilly

Mini Fruit Tarts-Seasonal Fruit

Devils Food Sponge, Vanilla Bean Chantilly

Mini Cheesecake, Red Fruit Coulis

Chef Robert Wiedmaier's elegant French fare offers subtle hints of his Belgian background with a cuisine that is neither too refined nor too fussy, but is both welcoming and elegant. Full-Circle Chef Robert Wiedmaier is as avid a hunter and fisherman as he is a genius in the kitchen. Devoted to the classic old world techniques of his European training that use the whole animal and waste not a single bit of product, he is suddenly in vogue as 'culinary sustainability' at its best. Marcel's, the haute French flagship restaurant that he runs with chef de cuisine Paul Stearman, regularly tops the best-of lists in the nation's capital and currently holds the coveted top spot on Zagat's Best Restaurant list for the Washington, DC / Baltimore, MD area. Its charming 'old French' interior and impeccable service puts diners instantly at ease. Wiedmaier's Lamb

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Tenderloin wrapped in Phyllo Pastry with Duxelles, Baby Spinach, and Niçoise Olive with Cumin Madeira Reduction leaves traditional Beef Wellington far behind, and his 'secret', off-the-menu Farmhouse Chicken has achieved legendary status among Washington insiders. He was featured on the PBS James Beard award-winning program Chefs A'Field, where he shared his passion to be a dutiful chef, respect for the product, and educated viewers on what it means to the ingredients you cook from their environment to the table.

Private events –

Upon entering Washington's top Zagat-rated restaurant, and you're instantly at ease. The light is gently dimmed, the colors are warm and soft. The overall impression is calm, elegant, and comfortable. It is a place that makes you happy to linger.

Nestled behind our main dining room, the Palladin Room is perfect for business dinners, rehearsal dinners, or elegant family gatherings which is comfortable for groups of 15-50 guests. Marcel's also offers a buyout option with complete use of the restaurant for a seated dinner of 120 guests and 200 for a standing reception. Additionally, Marcel's has a wine bar and adjoining private patio for cocktails beforehand or an after dinner cigar. A variety of menu options range from passed hors d'oeuvres to Marcel's signature dishes served in the seven course chef's tasting menu offer flexibility and customization according to a group's preferences.

MARCEL'S